COMPLETE AND SEPARATE LISTING OF ALL CLAIMS – SUBMITTED FOR THE RULE 121 VOLUNTARY FORMAT

c. Amendments to claims 1-21.

Please amend the claims as follows:

1. (amended). A method for decreasing space requirements during storage of cut uncooked potatoes and for eliminating boxing of the cut uncooked potatoes in storage cartons, which method comprises:

   a. preparing uncooked potatoes to be cut for food use,

   b. cutting said uncooked potatoes into rectilinear solids of substantially the same size and of extended length and approximately rectangular cross-section, having two sets of parallel side faces, and wherein a first set of parallel side faces has a width of a first dimension, and a second set of parallel side faces has a width of a second dimension,

   c arranging said rectilinear solids in close together side-by-side arrays in which one set of said parallel side faces of approximately equal dimension are substantially aligned,

   d. stacking said rectilinear solids arranged in close together side-by-side arrays into repeated orderly layers in which said second set of parallel side faces of approximately equal dimension are substantially aligned to create a close stacking assembly,

   e. enclosing said close stacking assembly of rectilinear solids in a suitable non-box flexible storage container,

wherein said close stacking assembly substantially minimizes the storage space required for a unit weight of cut uncooked potatoes, and minimizes the exposed cut surfaces to minimize any deleterious effects of exposure to air during storage.

2. (Re-presented). The method of claim 1 further comprising the step of freezing the contents of the container.

3. (Re-presented). The method of claim 1 further comprising the step of purging any air from the container and filling any interstitial space within said container with an inert gas.

4. (amended). A method for preventing breakage during transport of cut uncooked solid parts of potatoes, which method comprises:

a. preparing uncooked potatoes to be cut for food use,

b. cutting said uncooked potatoes into rectilinear solids of extended length and approximately rectangular cross-section, having two sets of parallel side faces, and wherein a first set of parallel side faces has a width of a first dimension, and a second set of parallel side faces has a width of a second dimension,

c. arranging said rectilinear solids in close together side-by-side arrays in which one set of said parallel side faces of approximately equal dimension are substantially aligned,

d. stacking said rectilinear solids arranged in close together side-by-side arrays into repeated orderly layers in which said second set of parallel side faces of approximately equal dimension are substantially aligned to create a close stacking mutual support assembly,

e. enclosing said close stacking mutual support assembly of rectilinear solids in a suitable non-box shipping container,

wherein said close stacking assembly permits each rectilinear solid to provide support to each contiguous rectilinear solid and in turn receive support from each contiguous rectilinear solid, substantially minimizing the breakage of said cut uncooked solid parts of potatoes caused by localized stresses during transport.

5. (Re-presented). The method of claim **4** further comprising the step of freezing the contents of the container.

6. (Re-presented). The method of claim **4** further comprising the step of purging any air from the container and filling any interstitial space within said container with an inert gas.

7. (Re-presented). A method for decreasing space requirements during storage, and preventing breakage during transport, of cut potatoes, which method comprises:

f. preparing potatoes to be cut for food use,

g. cutting said potatoes into rectilinear solids of extended length and approximately rectangular cross-section, having two sets of parallel side faces, and wherein a first set of parallel side faces has a width of a first

dimension, and a second set of parallel side faces has a width of a second dimension,

h arranging said rectilinear solids in close together side-by-side arrays in which one set of said parallel side faces of approximately equal dimension are substantially aligned,

i. stacking said rectilinear solids arranged in close together side-by-side arrays into repeated orderly layers in which said second set of parallel side faces of approximately equal dimension are substantially aligned to create a close stacking mutual support assembly,

j. enclosing said close stacking mutual support assembly of rectilinear solids in a suitable container for shipping and storage,

wherein said close stacking assembly substantially minimizes the storage space required for a unit weight of cut potatoes, and minimizes the exposed cut surfaces to minimize any deleterious effects of exposure to air during storage, and,

wherein said close stacking assembly permits each rectilinear solid to provide support to each contiguous rectilinear solid and in turn receive support from each contiguous rectilinear solid, substantially minimizing the breakage of said cut potatoes caused by shifting movements and localized stresses during transport.

8. (Re-presented). The method of claim 7 further comprising the step of freezing the contents of the container.

9. (Re-presented). The method of claim 7 further comprising the step of purging any air from the container and filling any interstitial space within said container with an inert gas.

10. (amended). ~~An~~ A stackable brick-shaped arrangement of cut uncooked solid parts of potatoes for food use wherein said cut uncooked solid parts of potatoes are rectilinear solids of extended length and have an approximately rectangular cross-section with two sets of parallel side faces, and wherein a first set of parallel side faces has a width of a first dimension, and a second set of parallel side faces has a width of a second dimension, said arrangement comprising a close stacking mutual support assembly in which said rectilinear solids are in a plurality of close together side-by-side arrays in which one set of said parallel side faces of approximately equal dimension are substantially aligned, and said close together side-by-side arrays are arranged into repeated orderly layers in which said second set of parallel side faces of approximately equal dimension are substantially aligned.

11. (amended). The stackable brick-shaped arrangement of cut uncooked solid parts of potatoes of claim **10** in which said width of a first dimension and said width of a second dimension are substantially equal.

12. (amended). The stackable brick-shaped arrangement of cut uncooked solid parts of potatoes of claim **10** in which the potatoes are selected from the group consisting of: white potatoes, redskin potatoes, sweet potatoes and yams.

13. (amended). The stackable brick-shaped arrangement of cut uncooked solid parts of potatoes of claim **10** in which the potatoes are fresh.

14. (amended). The stackable brick-shaped arrangement of cut uncooked solid parts of potatoes of claim **10** in which the potatoes are frozen.

15. (withdrawn)

16. (cancelled).

17. (cancelled)

18. (amended) The stackable brick-shaped arrangement of cut uncooked solid parts of potatoes of claim **10** in which the arrangement is packaged in a suitable flexible plastic container for shipping and storage.

19. (withdrawn).

20. (withdrawn).

21. (withdrawn)